

Year 11 Curriculum Content: Hospitality and Catering

Course assessment	Unit 1: structure of the H & C Industry	Cooking skills
<p>Unit 1: The Hospitality and Catering industry 40%</p>	<p>4 Types of food service</p> <p>Counter service: free flow, cafeteria, buffet, carvery, multipoint, seated counter, fast food</p> <p>Table service: gueridon, stations, waiting staff, banquet, waiting teams</p> <p>Transport service: trains, aeroplanes, ships, seated trolley service, restaurant carriage, contract food service, pre-ordered selection, heated meals, cafeteria service</p> <p>Vending system: hot / cold drinks, snacks, require maintenance for stocking, can serve healthy meals, hot meals in Japan. Used by organisations for speed and convenience.</p>	<p>Secure in Knife knowledge and prep skills</p>
<p>An online e-assessment exam comprising short answer questions, case studies and scenarios that use realistic situations. You are asked to consider and make suggestions as to how to deal with the problem presented</p>	<p>4 H & C sectors</p> <p>Commercial, Residential establishments: Hotels, inns and pubs guest house, BnB, cruise ships, youth hostels, glamping, long distance trains, airlines, motorway services</p> <p>Non commercial, residential: NHS hospitals, hostels, shelters, armed forces accommodation, prisons</p> <p>Commercial non-residential: Bars, restaurants, pubs, cafes popups, tearooms, coffee shops, tourist attractions, stadiums, venues</p> <p>Non commercial non residential: workforce catering, staff dining / canteen, voluntary sector organisations, day care centres, charity food van, soup kitchen, senior lunch club, school canteens.</p>	<ul style="list-style-type: none"> ➤ Bridge and claw ➤ Slicing ➤ Dicing, fine dice ➤ Chiffonade ➤ Brunoise ➤ Mirepoix ➤ Mincing ➤ Squaring off ➤ Top and tail ➤ Rocking method ➤ Pinch technique ➤ Heel, tang, ➤ Paring knife, boning knife, cooks knife, santoku, knife, cleaver, y shaped peeler
<p>Unit 2: Hospitality and Catering in action 60%</p> <p>A practical internal assessment comprising a proposal, production plan then demonstration of cooking skills to suit a brief.</p>	<p>Types of clients (non commercial)</p> <p>Elderly, disabled, children, workers, military personnel, patients, babies, teenagers, people with mental health issues, visitors, prisoners, staff, people with specific dietary requirements</p> <p>Types of customers (commercial)</p> <p>Businessmen, families, tourists, visitors, individuals, interest groups, travellers, passengers, leisure, funerals, celebrations, religious, health activity, guests, sports, eco tourists.</p>	<p>Cooking methods mastered:</p> <ul style="list-style-type: none"> • Boiling, • Simmering • Stewing • Poaching • Steaming • Baking • Grilling • Marinating • Caramelisation • Fermentation • Pickling • Pasta making • Stir frying • Roasting • Tray baking • Basting • Par boiling
<p>Command words for H & C</p> <p>Recommend: Put forward or suggest an answer that is suitable for the question</p> <p>Suggest: Give reasons or evidence to support your opinion</p> <p>Review: explain/evaluate then assess the importance, quality or value of the topic.</p> <p>Describe: Identify distinctive features</p> <p>Explain: write about something in a very clear way</p> <p>Justify: Review to give reasons why you think something is better than something else and to support those reasons with evidence</p>		